

March 3, 2015

## **AMENDMENT NO. 1**

### **COMMODITY SPECIFICATION FRESH FRUIT DATED AUGUST 2014**

The purpose of this amendment is to revise Section I.F. Containers and Packaging to include an inches of diameter in the sizing of apples and pears; revise Section II.A. Fresh Apples to include requirements for bagged apples; and insert a new Section II.E, Pears in Polyfilm Bags.

#### **I.F. Containers and Packing**

Primary Containers (Cartons):

All products shall be packed in new, good, clean, commercially labeled primary containers which meet all applicable FDA requirements and contain a code which allows traceability of the product in the event of a recall. The containers shall be constructed as to ensure acceptance by common carrier or other carrier for safe transportation for domestic shipment.

In addition to any commercial markings, each primary container shall show the grower of shipper name(s) and address. In the case of apples and pears: the variety, size by count or in inches of diameter, and grade (state grade may be shown if in compliance with paragraph II) shall be shown on the primary container.

#### **II.A. Fresh Apples**

1. Grade - U.S. Fancy. (State grades will be acceptable provided the apples meet the requirements of the U.S. Fancy Grade).
2. Types of Pack and Size Requirement:
  - (a) Tray pack - minimum size 150; maximum size 100
  - (b) Cell pack – minimum size 140; maximum size 96
  - (c) Consumer units packed within master containers- minimum size 2-1/8 inches in diameter; maximum size 3 inch diameter. Consumer units shall be 12/3 pound polyfilm bags. Varieties: Empire, Fuji, Gala, and Red Delicious.
3. Apples, when Tray or Cell packed, in each offer unit ordered delivered by USDA shall contain product of not more than three (3) adjacent sizes nor be in more

than three locations at the time of inspection. Each size shall be segregated in the shipment with a minimum of intermingling of the sizes. If shipment is by truck, the location and count of each size in the truck (front, center, and tail) shall be noted on the shipping manifest by the contractor.

4. Apples shall also meet the **United States Condition Standards for Export**.
5. Tenderness and Maturity – not more than an average of **five percent in any lot and ten percent in individual containers** may be further advanced in maturity than firm ripe.
6. Must be loaded into a refrigerated trailer capable of holding air temperature not to exceed 40° F.
7. Refrigerated shipment at 34° to 40° F.

#### **II.E. Pears (in polyfilm bags)**

1. Grade: U.S. No.1. Provided that the Pears do not contain more than **five percent** condition factors. State Grades will be acceptable provided that they are at least the equivalent of the U.S. No. 1 Grade (i.e. Oregon/Washington Extra Fancy) Varieties: Anjou and Bartlett.
2. Tenderness and Maturity: not more than an average of **10 percent** of the pears in any lot or more than **15 percent** in any container may be further advanced in stages of ripeness than “firm”.
3. Pack and Size Requirement:
  - a) Pack: Pears shall be packed in consumer units 12 /3 pound polyfilm bags and master containers meeting the specifications of Section I. F.
  - b) Size: Pear should be packed to a minimum size of not less than 2-1/8 inch diameter and a maximum size of 2-3/4 inch diameter
4. The grade, quality, condition, size pack, and the stage of firmness requirements referred to herein are defined in the **United States Standards for Grades of Summer and Fall Pears**, and the **United States Standards for Grades of Winter Pears**.
5. Loads must be shipped on refrigerated trailers capable of holding air temperature not to exceed 40° F.
6. Shipments must maintain product pulp temperatures between 33° to 36° F.

All other terms and conditions remain unchanged.